

VALLE LAS ACEQUIAS

ORIGIN: Estate Doña Ofelia, High Medrano, Mendoza.

VARIETY: 100% *CABERNET SAUVIGNON*

HARVEST: Hand-picked in small boxes, during the first week of April.

WINE-MAKING: Controlled fermentation, with extended maceration of the grape skins, with an addition of selected yeast, 10 months in barrels of French Oak, 6 months in bottle.

DESCRIPTION: Elegant, refined, complex, well balanced.

COLOR: Shady cherry red, with distinct lilac-violaceous tints.

AROMA: Intense, spicy, with touches of black pepper.

FLAVOUR: A spicy Cabernet, profound, and unctuous with persistent soft tannins offering a long and expressive finish.

SUGGESTIONS: To be served between 16° and 18°C. In the appropriate place, it can be kept for no less than ten years. This Cabernet is an excellent accompaniment to Beef, Lamb, Chicken off the grill, Spicy Vegan, and Wild Game- hunting meat.

AWARDS AND REVIEWS: Consistent vintage after vintage reviewed by R.Parker, Wine Spectator, Stephen Tanzer



BACCO FINE WINE
www.BaccoFineWine.com

